



2015

# Aglianico

FUMO E TERRA

SHENANDOAH VALLEY, CALIFORNIA

VINO NOCETO



Among the pioneers who introduced Sangiovese to the New World, the Gullett family is renowned for making “California’s Best Sangiovese.” In 1985, they set out with the singular goal of making Vino Noceto California’s premiere Sangiovese producer. From just three producing acres and 110 cases in their inaugural 1990 vintage, they now farm over 25 acres and produce 10,000 cases per year, including ten different Sangioveses, a frizzante Moscato, an old vine Zinfandel, Barbera, and Pinot Grigio.

Aglianico, a red wine grape variety native to southern Italy, is known to produce full-bodied red wines with good aging potential. It’s structure and richness has made it a popular grape for blending in southern Italy. When young they have a penchant for higher tannin and acid, but a few years of aging helps the tannins to soften revealing it’s fruit profile. The vines prefer warm, dry conditions; therefore, our Aglianico vineyards in the Shenandoah Valley thrive very well in the hot summers here.

## VINEYARDS

Our Aglianico is a blend of our own estate vineyard, and our Vineyard Manager’s vineyard, the Brown Vineyard located a mile from the winery. 87% of the grapes harvested are sourced from the Brown Vineyard, and the other 13% is from our two, estate vineyard rows.

## WINEMAKING

The fruit is crushed, cold-soaked for 1 to 2 days, followed by fermentation in oak puncheons for 10-14 days at 70°-85° Fahrenheit to preserve bright varietal characteristics. The wine is aged for 21 months in French oak barrels to soften youthful tannins and gently age the wine.

## THE WINE

Fumo e Terra, meaning 'Smoke and Earth' in Italian, highlights this wine's volcanic ancestry. The 2015 vintage is bold and brawny with notes of leather, black olives, ripe blackberries.

**Harvested** Sept 22 & 30, 2015

**pH** 3.50

**Bottled** June 7, 2018

**Alcohol** 14.1% ABV

**Cases** 50

**Formats** 750 mL

WINEMAKER: Rusty Folena